

**Amendments to the Specification:**

MLB 8/4/06

Please replace the paragraph, beginning at page 6, lines <sup>17-21</sup>~~19-20~~, with the following rewritten paragraph:

E(i) Initial tests were carried out on a Fluorexon solution in water (a) and the Fluorexon solution immobilised in a film produced from 10% PVA in analogous manner to C above ~~(b)~~, and fluorescence peaks were determined. ~~These are plotted in accompanying Figure 1. It can be seen that there is a~~ A distinct fluorescence peak at about 520nm was seen for the solution and at about 530nm for the film, demonstrating a slight shift because of the matrix of the film.

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Please replace the paragraph, beginning at page 6, lines <sup>23-28</sup>~~25-27~~, with the following rewritten paragraph:

E(ii) Samples of the Pd:F solution prepared in A above were taken. One was retained as a control ~~(a)~~ and other samples were admixed with  $10^{-6}$  M diethylamine. Fluorescence was measured at various times ~~and the fluorescence spectra are plotted on accompanying Figure 2. It was readily seen that there is~~ was an increasing intensity with time, demonstrating the release of fluorescent ligand from the complex. Similar results have been obtained when the diethylamine was replaced with the amino-acid cysteine.

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Please replace the paragraph, beginning at page <sup>6</sup>~~7~~, lines <sup>30</sup>~~1-9~~, with the following rewritten paragraph:

E(iii) The fluorescence of the labels used in the tests described in D above was established. In the case of the meat stored in the refrigerator at 24 hours, ~~the fluorescence plots are shown in Figures 3 and 4 at 24 hours and at 168 hours (seven days) respectively. It is to be noted that in Figure 4 the Y scale is very much expanded in comparison to Figure 3. A~~ very small peak ~~in shown~~ was found for the film exposed to chicken breast ~~(a) in Figure 3, but there is~~ was no significant fluorescence from the film exposed to minced beef ~~(b)~~. ~~A control of film sample stored over sterile water (c) is shown for comparison. However, by 168 hours, there has been~~ was a dramatic increase in intensity in fluorescence in both cases. Both samples looked and smelled "spoilt" by this stage.

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Please replace the paragraph, beginning at page 7 lines <sup>9-15</sup>~~11-14~~, with the following rewritten paragraph:

In the case of the meat stored at room temperature for 24 hours, ~~the label fluorescence plots are shown in Figure 5. Both~~ both chicken breast ~~(a)~~ and minced beef ~~(b)~~